

Sure Bake and Glaze

Most Chicago Metallic baking pans are available plain or with Sure Bake and Glaze. Sure Bake and Glaze (SB&G) is a two part process developed to provide the best possible surface for baking. The first part, called Sure Bake, is an electrolytic bath process that prepares the pan's surfaces for the application of glaze by providing a little "tooth" to the surface of the pan. This preparation allows the glaze to adhere tightly to the pan's surface providing a longer glaze life.

The second part of the Sure Bake and Glaze process is the application of the silicone coating itself (Glaze) to the prepared surface. The purpose of the glaze is to promote the easy release of baked products from the pan. Although glazing is not a permanent coating, commercial reglazing facilities are available.

Pan glaze and pan life can be prolonged with a preventative maintenance program designed for each particular pan. The key to success of any baking pan maintenance program is that management must first develop a philosophy about the care of pans, establish a definitive pan-care training program, and insist that all associated with the use of the pans follow the designed program, including periodic pan reglazing cycles.

Glazed Bakeware Handling and Cleaning Guidelines

All Chicago Metallic pans with Sure Bake & Glaze have a silicone glaze coating applied to the surface of the pan to aid in the removal of baked products. Because this silicone glaze is not a permanent coating, the use and care suggestions listed below should be followed in order to prolong the life of the glaze.

Daily Use

1. **Lubricate pans.** Prior to panning the products to be baked, apply a pan lubricant or spray to the baking area(s) of each pan. Brand new or newly reglazed pans generally do not require as much lubrication as older pans. Brand new glazed pans work best after first lubricating the pan's baking contact surfaces and then baking for ten minutes, **without any product in the pan.**
2. **Depan products quickly.** Baked products should be depanned immediately after baking while the pan is still hot or warm. If you allow baked products to cool in the pan, steam from the product will penetrate the glaze. This may cause glaze lifting or premature glaze failure and can actually result in damage to the pan's surface.
3. **Do not scratch or scrape pans.** Do not use metal utensils or other objects that could scratch the glaze. Deep scratches may cause surface corrosion on the pan.

Daily Cleaning

1. **Clean as you go.** Usually, just wiping still-warm pans with a clean towel is all that is necessary. Sometimes it helps to apply a little pan lubricant or non-stick spray to the towel first. Avoid pan washing whenever possible.
2. **Wash with mild soap & water only when absolutely necessary.** Only mild soap and water should be used when washing commercial baking pans. Do not use harsh cleaners, highly alkaline detergents or abrasive scrubbing pads. Use of these materials will damage the glaze and cause the glaze to fail prematurely. Thoroughly dry all pans immediately after washing – warm ovens work well. After every washing, reseason baking surface(s) immediately with pan lubricant or spray and bake at 350° for ten minutes. Follow pan storage guidelines.

NOTE: Do not soak pans in water. Do not wash in automatic dishwashers.

3. **Once dry, store pans upside down.** Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm storage areas or still-warm ovens.